DOMAINE ROY
& FILS

2021 Vintage

We started sampling at the end of August, hopeful and excited for what seemed to be an immensely flavorful vintage. We kicked off harvest on August 30th and wrapped up Chardonnay the first week of September. By mid-September, we were well into picking out our Iron Filbert Vineyard. The last pick for our Dundee Hills estate was on September 29th. This year, we incorporated a small percentage of the whole cluster into the ferments. In hot, riper vintages like this one, the stems are lignified enough to benefit and add beautiful complexity to the ferments. We began draining, pressing, and barreling down during the last week of September. We brought in our first fruit from the Quartz Acorn Vineyard on Friday, October 1st.

Quartz Acorn Vineyard Chardonnay

Winemaking

Sourced from the southeast slope of our Quartz Acorn Vineyard in Yamhill-Carlton, featuring clone 95. Our Chardonnay is sorted slowly by hand and pressed whole cluster, with no settling time before barreling down. Barrel fermented with native yeasts, undergoing complete malolactic fermentation. Aged on lees for 11 months in 100% neutral French oak.

Tasting Notes

The 2021 Quartz Acorn Vineyard Chardonnay opens with energy. The aromatics are lively, showing ripe white peach, lemon zest, and honeysuckle. An alluring salinity lingers on the nose as it opens. The palate is crisp and precise, with concentrated citrus and minerality taking center stage. Fantastic energy through the wine, from the dynamic start to its enormous finish. This wine will age beautifully for 10+ years.